Bread pudding

This is the Fanny Farmer version of the nursery classic. It puffs beautifully and has a soft, aromatic and shimmering center. If you like the top crustier, slip the dish under a hot broiler for a few minutes.

Butter, softened
7 slices good-quality white bread
1 quart milk
3 eggs, beaten
½ cup sugar
¼ teaspoon salt
½ cup raisins
1 teaspoon vanilla
½ teaspoon cinnamon

Heat oven to 325 degrees. Butter a 2-quart baking dish. Spread each slice of bread with butter on one side and line sides and bottom of baking dish. Mix together milk, eggs, sugar, salt, raisins, vanilla and cinnamon; pour over bread. Place any extra pieces of bread on top and press down so they are submerged. Let stand 10 minutes. Bake covered for 30 minutes, then uncover and bake another 30 minutes. Serve with heavy cream. Serves 6.